



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

x678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Floyd County Brewing Company			Telephone Number 470-588-2337	Date of Inspection (mm/dd/yr) 12-10-19	PERMIT # 19-110
Establishment Address (number and street, city, state, zip code) 129 W Main St New Albany, IN 47150			502-724-3202		
Owner Brian Hampton			Purpose: <u>1. Routine</u>	Follow-up NO	Release Date Today
Owner's Address 7456 Saddlebrook Ct Greenville, IN 47124			2. Follow-up	Summary of Violations: C 1 NC 7 R 0	
Person in Charge David Stewart			3. Complaint		
Responsible Person's E-mail			4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager David Stewart 6-16-21			5. Temporary	1 2 3 4 <input checked="" type="checkbox"/> 5	
			6. HACCP		
			7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
443	C		Measured sanitizer in bar 3-comp to be above 400 ppm. - USE 1 Packet for FULL Sink.	Corrected
239	NC		Observed bags of clean clothes stored on floor in basement storage area.	2 days
218	NC		Observed water build-up in prep cooler causing mold growth on RT side near thermometer - repair & clean.	3 days
295	NC		Observed food debris in fish cooler under grill.	2 days
245	NC		Observed wet sanitizer cloth not placed back in sani bucket at host stand.	today
291	NC		Observed no sanitizer test strips in Grain Haus.	3 days
431	NC		Observed the following areas in need of cleaning. - Steps in Kitchen, Shelving in bar.	3 days
430	NC		Observed wall covering peeling off to the right of 3 comp sink. Must be smooth & easily cleanable.	3 weeks

Received by (name and title printed): DAVID STEWART - CAFE	Inspected by (name and title printed): Thomas Snider, EHS
Received by (signature): 	Inspected by (signature):
cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

